

Spiced Plum Filling

Makes: 448 servings

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Ingredients	Weight	Measure
Plums, pitted, dried	5 lb	3/4 gal
Water		3/4 gal
Sugar	2 lb	1 qt and 1/2 cup
Cinnamon		1 Tbsp
Cloves, ground		1 Tbsp

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	25	
Total Fat	NA	
Protein	NA	
Carbohydrates	6 g	
Dietary Fiber	NA	
Saturated Fat	NA	
Sodium	NA	

Directions

1. Chop dried plums and place in small pot or steam kettle.
2. Add water, bring to a boil, reduce heat and cook, covered, for 15 minutes. Remove cover and cook 15 minutes longer to reduce liquid.
3. Place cooked plums in mixer bowl, add sugar and spices and beat until plums are evenly broken up.